

# DINNERLY



## Red Pesto and Broccolini Pasta

with Parmesan and Almond Crunch



25 minutes



2 Servings

Red pesto is the ultimate pairing for pasta, featuring sundried tomato and chargrilled capsicum in addition to the classic basil, nut and cheese combo. Toss with broccolini, parmesan and crunchy almonds for a scrumptious speedy meal.



### WHAT WE SEND

- 1 tomato
- 1 bunch broccolini
- 50g parmesan <sup>7</sup>
- 200g penne pasta <sup>1</sup>
- 20g slivered almonds <sup>15</sup>
- 50g red pesto <sup>7,15</sup>

### WHAT YOU NEED

- 1 tbs olive oil
- 1 tbs tomato paste

### TOOLS

- medium saucepan
- fine grater
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Gluten (1), Milk (7), Tree Nuts (15). May contain traces of other allergens.

### NUTRITION PER SERVING

Energy 755kcal, Fat 34.2g, Carbs 80.5g, Proteins 26.2g



#### 1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Finely chop the **tomato**. Cut the **broccolini** into thirds on an angle. Finely grate the **parmesan**.



#### 2. Cook pasta

Cook the **pasta** in the pan of boiling water for 10 mins or until al dente. Reserve **125ml (½ cup) cooking water**, then drain the pasta.



#### 3. Toast almonds

Meanwhile, put the **almonds** in a cold medium deep frypan over medium heat. Toast, tossing, for 3-4 mins until evenly golden. Remove from the pan. Heat **2 tsp olive oil** in the pan over medium-high heat. Cook the **broccolini**, stirring, for 2-3 mins until golden.



#### 4. Simmer sauce

Add the **red pesto**, **tomato**, **reserved cooking water** (see Kitchen 101), **1 tbs tomato paste** and **2 tsp olive oil** to the broccolini and stir to combine. Bring to the boil, then reduce the heat to medium and cook, stirring occasionally, for 3-4 mins until the tomato breaks down and the broccolini is tender. Stir in the **pasta** and **half the parmesan**.



#### 5. Serve up

Taste, then season with **salt and pepper**. Remove the pan from the heat. Divide the **red pesto pasta** among bowls and scatter over the **almonds** and **remaining parmesan**. Enjoy!



#### 6. Kitchen 101

Adding the starchy pasta cooking water helps emulsify the sauce so that it binds and coats the pasta.